

Electrolux-Elektroluks-Elektroluks

Outstanding service support makes Electrolux Professional different!

Electrolux Professional knows the importance of having an outstanding service support for the final customer and for this reason it ensures the most extensive service network for the professional businesses: it is present in 60 countries with almost 1000 service centres and 3000 dedicated service engineers.

The qualified Service Partners are trained and certified engineers who always use Electrolux Professional tools to ensure an outstanding service support 24 hours per day and 7 days per week. To provide every customer with the best quality service, all of the Electrolux Professional Service Partners are equipped with a local stock of spare parts. An adequate stock of the parts present in the service vans is another guarantee for the customer to receive a proficient First Time Fix repair. Every Service Partner has the possibility to order an original Electrolux Professional spare part even 10 years after a product is out of production.

Being able to provide the best customer service in the industry means thinking about customer's needs in terms of pre and post sales assistance. Electrolux Professional offers an extended installation process that includes the pre-sales site survey and the complete functional test after every installation, the start-up assistance and training to the kitchen staff.

Did you know that EKIS can connect Electrolux Professional appliances in a kitchen to a central PC?

The Electrolux Kitchen Integrated System (EKIS) is the Electrolux proprietary software that permits to connect the Electrolux Professional appliances in the kitchen to a PC. Using EKIS, the HACCP information and relevant events can be monitored in real time; reports can be stored in the PC and the appliance functioning can also be programmed via computer to ensure a perfect functioning and control.

Using EKIS, all HACCP relevant events and information are monitored and stored in the PC so that they can be visualized or printed at all times. The system warns kitchen manager of HACCP failures via an alarm window and/or via Fax and/or via e-mail. A real-time measurement of the temperature/time graphs can be visualized on a Master PC; all the Electrolux programmable equipments can be organized from a central PC location.

The aim of the Hazard Analysis Critical Control Points System (HACCP) is to identify and analyze the critical and major risk points concerning hygiene and health in workplaces where food is handled. These guidelines become law in several countries and the procedures set out under the HACCP guidelines have been adopted by all businesses involved in all the aspects of food handling from preparation to serving.



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When it comes to food products, among the fundamental principles that control the use of the HACCP System, the most important points are cooking and storage temperatures, length of storage, possible cross-contamination between raw and cooked food, and egg handling in baked goods.

Electrolux Professional products are HACCP compatible. When the temperature exceeds critical limits, acoustic and visual alarms are activated. All events are recorded displaying dates and times, max temperatures, start and end time of the HACCP alarm. Also recorded are the number of times the door is opened, the compressor working time and all temperature probes for each day. The HACCP history data (probe temperature at fixed time interval, last seven day history, printer settings and technical parameters) can be also printed by connecting a printer to the PC.

Some Electrolux Professional products offer an advanced HACCP control. Among them, the Electrolux Professional Thawing cabinet features a unique, revolutionary and patented thawing process: the air-o-defrost. This function permits to retain full flavour, all nutritional values, original texture and appearance of fresh food. The Thawing cabinet is HACCP compatible; each unit is equipped with a semi-automatic sanitizing cycle (a bacterial cleaning cycle working with high temperature steam).

Smart Heavy Duty Cabinets and Counters are equipped with a special system, the Smart Electronic Control, that permits to activate the defrost cycle only when necessary; this Electrolux patent allows the detection of the ice in the evaporator by a specific probe and it guarantees uniformity of storage temperature and energy savings. The Smart Electronic Control device is patented with smart electronics and offers, among others, also the HACCP control to monitor and keep all the critical events and high temperature inside the cell.



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Significant food waste reduction using the renewed Blast Chillers

Electrolux Professional Blast Chillers are the right choice for institutions that would like to better program food preservation, they are eager to avoid food poisoning, bacteria proliferation and that want to ensure optimum food quality. An internal research done by Electrolux Professional experts among the schools throughout the US school districts, showed that a strong attention is put on food quality and cost issues.

Every day, US school canteens provide meals for a large number of students and have to pay attention not only to demand issues but also running costs. Food is expected to be healthy, of excellent quality and cheap, while a limited budget, non-professional chefs and on-time service are the main drivers in a school kitchen. The research showed that choosing for an Electrolux Professional Blast Chiller provides important advantages and helps to better perform the workflow in the kitchen while keeping costs down.

By using Electrolux Professional Blast Chiller, food can be conserved up to 5 days, while shelf life can be obtained, after blast freezing, for a minimum of 6 to a maximum of 12 months. With blast chilling and freezing techniques food quality is maintained and bacteria proliferation is avoided; shelf life is improved so that food leftovers are not wasted and foodservice operators can better plan kitchen activities.

The management of food leftovers is an important part of the school kitchen economy. The Electrolux Professional internal research shows that on average, 17% of the daily food production in the USA school canteens become



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leftovers for the next days, so better food conservation can prevent from making potential reusable food, become garbage. research shows also that both single school canteens and the school districts (each district is on average composed of seven schools), can achieve significant economic advantages if food leftovers are reduced: for example, a single school can save up to 30.000\$ per year, while 215.000 \$ can be saved by a school district composed of 7 schools in a year's time! Air frying in air-o-steam® is the healthier way to fry!

The consumption of saturated fat, trans fat and dietary cholesterol raises low-density lipoprotein (LDL) or “bad” cholesterol levels, increasing the risk of coronary heart disease. It is advisable to choose foods low in saturated fat, trans fat and cholesterol as part of a healthy diet. A healthier and equally efficient alternative to oil-based frying is air frying in the air-o-steam® combi oven.

Elsie Taveras, an instructor in ambulatory care and prevention at Harvard Medical School and Harvard Pilgrim Health Care, conducted a three-year study on 14,355 children, ages 9-14, measuring the impact caused by eating fried food away from home. According to the study, eating fried food away from home (high consumption of trans-fat and saturated fats) is associated with dietary patterns leading to excessive weight gain and chronic diseases such as heart disease.

Frying in oil in a conventional fryer adds more calories and saturated fat into the food product and contributes to weight gain and higher cholesterol levels. In school districts across North America, for example, there is increasing pressure on administrators and foodservice



A healthier and equally efficient alternative to oil-based frying is air frying with air-o-steam®



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directors to radically change the menus served in their cafeterias to healthier choices. The conventional oil-based fryer is under attack.

Air frying: a healthier and efficient alternative

A healthier and equally efficient alternative to oil-based frying is air frying in the air-o-steam® combi oven with the frying baskets accessory.

“If operators are transitioning away from conventional fryers, this is an ideal time to present this healthier alternative,” says Betsy Earle, Electrolux Professional Macedonia Marketing Communications Manager.

The table below shows some common air-frying recipes in the air-o-steam combi from Sean Lucas, Electrolux Professional Macedonia Executive Chef.

Product: Breaded Chicken

Step 1 Combi 60% humidity, 320°, 2 minutes

Step 2 Combi 10% humidity, 380°, 4 minutes

Step 3 Convection 410°, 5 minutes

Product: Fish Fingers

Step 1 Combi 60% humidity, 320°, 2 minutes

Step 2 Combi 10% humidity, 380°, 4 minutes

Step 3 Convection 410°, 10 minutes with vent open

Product: French Fries

Step 1 Combi 60% humidity, 320°, 2 minutes

Step 2 Combi 10% humidity, 380°, 10 minutes

Step 3 Convection 410°, 10 minutes

Perfect cooking results for large quantities of food

thermaline

For those kitchens that have to deal every day with a large number of customers, as for example hospitals, canteens, catering



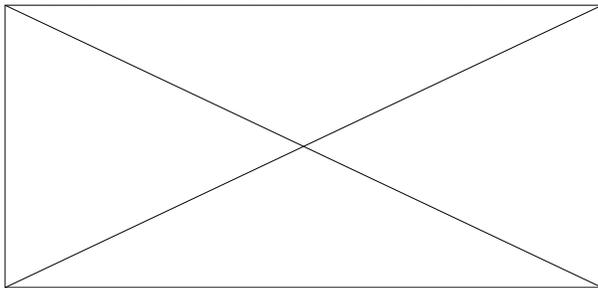
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companies, big hotels and restaurants, Electrolux Professional offers an ideal solution with its thermaline S90, Swish Finish modular cooking, thermaline 800, thermaline 900 and the new thermaline Braising and Boiling Pans. thermaline is a guarantee of state of the art technology and quality, innovative design and easiness of use.

For those reasons, the thermaline product ranges are the best choice for those professionals that want to satisfy customer needs in terms of food quality, hygiene and wide offer of meals.

New thermaline pans

click and visit the 3D mini web site



This range of products for long-lasting and heavy duty use is reliable thanks to the unique internal structure in stainless steel; moreover, various energy saving devices as the Ecotop coating and the Ecoflam system permits to save energy.

thermaline S90, 800, 900 make customer's life easier; their design facilitates the movement of the pans without lifting, on an even surface with a nearly seamless top (LaserTec connection). Hygienic solutions make the range easy to clean thanks to the hygienic compartments, internal round corners and no visible screws. Flexibility and Ergonomics permit to operate from both sides allowing the chef to work on an island, even in a small kitchen. A large selection of modular functional

thermaline S90



thermaline Pressure braising Pan



thermaline Boiling Pans



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elements (electric or gas) permits to the customer to put together seamless cooking combinations matched to the need of his operation, making thermaline 800 and 900 appliances a perfect multi-functional working instrument.

Carefully engineered, Swiss Finish S90 is the most innovative product of thermaline range and focuses on the needs of the highest demanding customers. S90 Swiss Finish is a tailor-made cooking combination designed to be compact and to permit a wide range of functions in a minimal amount of space, as its entire, continuous surface can be used for cooking and there are no cold zones.

New thermaline Braising and Boiling Pans

The New thermaline Braising Pan is a multifunctional appliance that can be used either as a boiling pan when the temperature is under 110°C, or as a fry top and a braising pan, when the temperature exceeds 110°C. The precision in the temperature measurement guarantees perfect cooking results for big quantities of food and ensures to obtain energy savings, too. Good heat distribution, stable and efficient temperature control offers an ideal cooking program for any kind of food.

Either electric or steam heated, the New thermaline Boiling Pan range, guarantees high performances in short time. Available in capacities ranging from 60 to 300 lt, these appliances have an indirect heating system. The precise temperature control and the special thermaline heating system permit to complete the cooking process in short time even at low temperatures and with a reduced quantity of food, too.

Heavy duty characteristics of the appliances, high quality of the materials and design make thermaline Braising and Boiling Pans long lasting, able to guarantee high performances, easy to clean and with a simple operating



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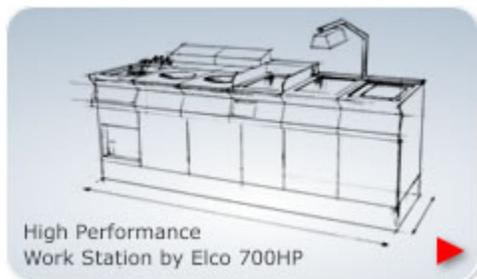
control panel, permitting to save energy and water.

There are several installation possibilities for those appliances and the existing units can be replaced easily as the new thermaline Braising and Boiling Pans are compatible with the previous ranges. The electric tilting mechanism makes tilting effort

High performances in limited space

New Elco 700HP

Elco 700HP is the new Electrolux Professional modular cooking line, the perfect choice for small and medium sized kitchens needing a multifunctional structure: pubs and bars, self-service in exhibitions, ipermarkets, motorway restaurants, small hotels and restaurants and small staff canteens. This new modular cooking range can guarantee high performances in compact spaces, ensuring a quick and dynamic service to customers.



Elco 700HP is the new Electrolux Professional modular cooking line, the perfect choice for small and medium sized kitchens needing a multifunctional structure: pubs and bars, self-service in exhibitions, ipermarkets, motorway restaurants, small hotels and restaurants and small staff canteens. This new modular cooking range can guarantee high performances in compact spaces, ensuring a quick and dynamic service to customers.



The new modular cooking range Elco 700HP is designed to facilitate the chef's work in the kitchen.



The Elco 700HP modular cooking line guarantees high quality performances thanks to the technologically advanced construction.



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The new modular cooking range Elco 700HP is designed to facilitate the chef's work in the kitchen. It is an ideal solution for the small and medium facilities that have space constraints and that need one single appliance for cooking a wide variety of quality dishes. Versatility is the major characteristic of the Elco 700HP cooking range. For example the solid top range can be used for boiling in big pots, gently simmer sauces and keep food warm, all at the same time thanks to the different temperature zones.

Some important features of the new modular cooking line Elco 700HP are the patented "Flower Flame" gas burners that have a truly unique shape, are powerful, guarantees high efficiency by adapting to the pot diameter and expand both horizontally and vertically. Moreover, revolutionary flower flame allows perfect cooking with pots and pans of any shape or size to boil, braise and even grill, supplying always precise control of flame power intensity.

The product range is also extended with three new products: the pasta cooker with the automatic lifting basket and/or the boiler and with 24,5 Lt capacity, the HP grill freestanding and the induction wok.

Four different models of induction tops, the induction wok and the unique model with gastronomic container for sauces, makes the new modular cooking range Elco 700HP ideal for delicate and front cooking. Induction permits to cook fast and "green" that means without unnecessary heat emission; it saves up to 75% of energy in comparison with a gas range, as it works only when there is a pan placed on it and it is safer, because the area not in contact with the pan stays cold.

The philosophy of giving to the customer high performances in a limited space is followed also by the Elco 700HP multifunctional cooker



Revolutionary flower flame gas burners allow perfect cooking with pots and pans of any shape or size to boil, braise and even grill.



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that can be equipped with three appliances: fry top for dry cooking, braising pan for damp cooking or bain marie for keeping the food warm. The gas and electric static ovens are designed to be both compact and deep; they can perform three cooking cycles at the same time: internal irradiation for roasted meats and classical recipes, external grilling for toasting, irradiation and grilling for pastries and pizza.

High productivity and fast recovery times can be offered by the frytops and the grill range. All the chromed and mild steel cooking surfaces of the fry tops are sloped for dietetic cooking, while only one model has a horizontal one for cooking with flavouring. The grill range double sided cast iron grids permits to cook on one side meat and on the other side fish; at the same time chefs can avoid to move the grids to adjust the power while cooking and just reduce the power of the burner.

The Elco 700HP modular cooking line guarantees the same high quality performances at all times thanks to the technologically advanced construction; the careful selection of stainless steel materials and a sturdy working surface (1.5 mm tick) assures a solid structure in compact dimensions. Large pressed one-piece tops with round corners, reduction of joins and sealed cooking tops facilitate cleaning, while its laser cut finishing guarantees a minimum gap between all the functions to avoid liquid infiltrations.



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Cooking time reduction and productivity improvement

air-o-speed™

Electrolux Professional air-o-speed™ is the first high speed combi oven that provides an innovative solution to cooking through a combination of convection, steam, combi (steam and convection) and multi-wave for a completely integrated cooking process. The air-o-speed™ by Electrolux Professional can reduce cook time by 50 percent and increase productivity, flexibility and generate a better return on the appliance investment. One of the air-o-speed™ numerous benefits is the possibility to cook from frozen to ready-to-serve in one continuous cooking program.



air-o-speed movies:

- [air-o-speed overview](#)

- [air-o-speed vs combi oven](#)

- [air-o-speed functions](#)

Multi-wave is a patented microwave technology that can be combined with the other cooking modes; it dramatically decreases cooking times while providing the same quality result as a



air-o-speed™: Electrolux Professional reduces cooking times by half

[air-o-speed™ most prestigious product of the year!](#)



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combi oven. Furthermore, it allows for the use of metal pans, trays and grids.

To develop air-o-speed™, Electrolux Professional has worked closely with leading international out-of-home chains to make sure the concept was exactly what they needed, offering advantages in term of time gain, quality and flexibility. Now get ready! air-o-speed™ will revolutionize the life of every professional caterer.

Winner of 2006 FCSI Product of the Year Award

air-o-speed™ most prestigious product of the year!

The Foodservice Consultant Society International (**FCSI**) 2006 Macedonia Division Symposium's Innovation Showcase awarded the Electrolux Professional air-o-speed™ with the prestigious 2006 FCSI Product of the Year award.

The Innovation Showcase recognizes manufacturers whose commitment to research and development has resulted in a truly innovative product that is a clear leap forward for the foodservice industry.

“Our goal in developing the air-o-speed™ was to create a combi oven able to reduce cooking time dramatically without compromising the versatility and food quality achieved by our air-o-steam™ line,” said Palenzo , Product Manager for Electrolux Professional.

“By adding new multi-wave technology that allows for the use of traditional metal pans inside the unit, the air-o-speed™ can provide the quality results of a combi oven in half the time, regardless of the food load.”

The air-o-speed™ holds up to 10 pans and uses a simple and intuitive interface that allows



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operators to choose from automatic, manual and program modes. Moreover, each unit comes pre-programmed with over 58 recipes. **Weight loss reduction with Low Temperature Cooking (LTC)**

Low Temperature Cooking (LTC)

Up to 38% of the overall running costs of a kitchen consists of ingredients and meat is often the most expensive ingredient on the centre of your plate. A small saving in the weight losses of meat results in a huge return on your investments – every gram counts! Low Temperature Cooking (LTC) is a specialized cycle integrated in air-o-steam ovens (version A) with special solutions for specific requests, demands and needs.

LTC has been expressly designed to cook large pieces of meat by using low temperatures to reduce over 50% of weight loss versus traditional, conventional cooking methods and basic combi cycles.

LTC is an intelligent cycle that regulates itself according to the meat load.

Fully automatic cooking process.

Standardized procedures on the highest level of culinary professionalism not only for beef but also for any other kind of meat.

LTC takes care of your business

Note: Costs may vary from country to country.



Click [to](#) [zoom](#)

LTC guarantees

Excellent food quality
 Weight loss: less than 10% (e.g. joint of beef, 38kg, 6,5%)
 Crust thickness: about 1mm
 Absolutely even cooking
 Microbiological Safety in holding up to 24hrs.
 Certified by Food Science and Technology, Universities of Bologna and Udine.



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Cook&Chill integrated process

air-o-system

Electrolux Professional air-o-system is the first and only system for perfect food, sure and safe! A new combi oven and a blast chiller combined together represent the most innovative solution for a completely integrated Cook&Chill process. air-o-system optimizes the workflow in the kitchen, increases food shelf life and reduces waste. This Cook&Chill solution permits to limit food weight loss, making the cooking process simple, clean and safe while saving time and energy.

Perfect

... in the air-o-steam®, thanks to:

- air-o-clima: perfect atmosphere for all kinds of cooking
- air-o-flow: uniform heat distribution
- 6 Point Multi Sensor

cooking

Safe

... in the air-o-chill®:

- UK and NF regulation compliant pre-programmed chilling and freezing cycles
- Customized chilling, freezing and holding cycles
- air-o-check: electronic control of chilling and freezing cycles

chilling

Time

Integrated system solution

- Complete banqueting and handling accessories - designed to perfectly fit both appliances
- Integrated handling throughout the air-o-steam® process

saving

Easy

to

use

- air-o-clean: Automatic integrated built-in cleaning system
- Easy to see control panels (visible from 12 m away)
- Matching control panel design and logic on air-o-steam® and air-o-chill®

Saving

Money

with

air-o-system

- Reduced weight loss – more servings
- Healthier preparation – less fat consumption
- Allows planning the workflow in the kitchen more efficiently and effectively
- Perfect food quality throughout food flow process – until served
- Higher efficiency and lower emission of toxic gases certified by Gastec (*), 20% less



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gas consumption

The highest safety for every single portion

Meal Distribution System

Food safety and food quality are the results of the well-structured wide range of products – conveyors, hot and cold link assembling units, hot link Meal Distribution trolley, cold link Meal Distribution trolley, and accessories as well.

The meal, the final result of this process, is ready to be served from the kitchen, without food re-handling during the distribution phase. Fast tray assembling operations, easier handling and lower stocks. The highest food quality and safety are guaranteed thanks to this new transport concept.

Food Safety

Transport is the most critical point of the meal distribution. The innovative Electrolux system grants a continuous automatic adjustment of every plate temperature to the set parameters, thanks to the energy supplied by the on-board battery and to the innovative technology. Hot and cold plates are continuously heated or refrigerated during transport. Even if the trolley is unplugged, temperatures are safely controlled during the transport phase. On the contrary, food in the traditional method of transport has been heated again just before the transport phase starts. Afterwards, there is a sudden and dramatic lowering of temperatures. Instead, temperatures are



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maintained during the transport phase in the Electrolux clever trolley

Integrated solution for better efficiency
Our specialists will follow the customer throughout the whole process to find out the efficient and integrated solution...up to the after-sales support

- Better logistics due to the possibility to stack up all the items (plates and lids). The same rectangular dish for all kinds of meals optimises logistics operations and reduces stock investments
- All the products feature IPX5 water protection level to speed up cleaning operations
- Low power trolleys allow a high flexibility (single ph., 230 V) minimising costs
- The tray leaves the kitchen complete. No further rehandling is required in the ward

Service provider

MDS meets the requests from:
public and private hospitals, catering professionals, rest homes, schools and firms

Hygiene

- Tray completed during assembling phase. No food re-handling during distribution in the ward

Flexibility

- Different and personalised meals stored in the same trolley

A complete solution

- From Cooking to Washing, including the pre- and after-sales services

A clever transport



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- Temperature limits guaranteed on a single plate

HACCP

- For the whole production process: from tray assembling to delivery

Money saving

- Plate stock reduction due to the unique plate
- Low power consumption transport trolley (only 1.55 kW on model for 16 trays)

Time saving

- Improved logistics thanks to unique plate management
- Faster cleaning thanks to IPX5 water protection level on all the products

The Consumer

The meal, the final result of this process, is ready to be served from the kitchen, without food re-handling during the distribution phase.

The unique plate allows faster tray assembling operations, easier handling and lower stocks.

The highest food quality and safety are guaranteed thanks to this new transport concept.

Personalised meals

- Customised meal for every single consumer based on dishes decided by him, chosen from a diet menu

Food quality

- A gentle heating or cooling system preserves the original food tastes and properties, dish after dish, as if just cooked

Not “too hot” not “too cold”



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- A clever temperature control by single dish depending on the food quantity and type is the best solution to guarantee the food taste, quality and quantity

The last as the first

- The last patient is served with the same care as the first one. It does not matter if the trolley doors are open or not, dish temperatures are regulated independently on each tray

Safe tray handling

- No re-handling in the ward to reduce labour costs and any mistakes

Non traditional menus

- Possibility to offer non traditional meals thanks to the innovative transport trolley that guarantees food safety

